

Pastry and Baked Goods
Senior Category
Recipe Sheet

Menu Item	Crepes
Number of Portions	6
Portion Size	
Cooking Method	
Temperature	
Recipe Source	

Ingredients:

Item	Amount
Flour	¾ cup
Sugar	½ Tablespoon
Baking Powder	¼ teaspoon
Salt	¼ teaspoon
Milk	1 cup
Butter	1 Tablespoon
Vanilla	¼ teaspoon
Egg	1
Butter, shortening, or margarine for skillet	
Applesauce, Sweetened berries, jelly or jam	Filling for Crepes
Powdered sugar	Garnishing

Procedure:

1. In medium bowl, mix flour, sugar, baking powder and salt. Stir in milk, 1 T. butter, the vanilla and egg. Beat with whisk or hand beater.
2. Lightly butter 6-8 inch skillet. Heat over medium heat until bubbly.
3. For each crepe, pour slightly less than ¼ cup batter into skillet. Immediately rotate skillet until thin layer of batter covers bottom. Cook until light brown. Run wide spatula around edge to loosen; turn and cook other side until light brown. Repeat with remaining batter, buttering skillet as needed.
4. Stack crepes, placing waxed paper between each; keep covered. Spread applesauce, sweetened berries, jelly or jam thinly over each warm crepe; roll up. (Be sure to fill crepes so when rolled the more attractive side is on the outside). Sprinkle with powdered sugar. Serve on plate.